



EASTER BRUNCH



canyon ballroom
AT MINERALS HOTEL

Sunday, April 5th 2026 — Seating: 11:00am + 1:30pm — Live Music!

SOUP + SALAD

CREAMY POTATO LEEK

ARTISAN CHEESE DISPLAY **GF** blue stilton + dried blueberries
sage derby + scarlet royal red seedless grapes, smoked cheddar + mission figs

ALL NATURAL CURED MEATS **GF** abruzzese mild dry, calabrese, sweet sopressata

MESCLUN SALAD **GF** cherry tomato, cucumber, carrots, onion, champagne lemon vinaigrette

BLACKENED SALMON SALAD **GF** baby spinach, mixed berries, candied pecans, blood orange raspberry vinaigrette

MEDITERRANEAN CHICKPEA **GF** cucumbers, grape tomatoes, roasted red peppers,
red onion, kalamata olives, mint, parsley, dijon vinaigrette

BAKERY SELECTIONS

FRUIT DANISH + PASTRIES • MINI BLUEBERRY + CHOCOLATE CHIP MUFFINS

FOCACCIA, SOURDOUGH, RAISIN NUT, WHEAT + MULTI GRAIN BREADS

whipped butter, cream cheese, marmalade

SEAFOOD BAR

SHRIMP COCKTAIL • EAST POINT OYSTERS • NEW ENGLAND LOBSTER + MANGO AVOCADO SALAD **GF**
cocktail sauce, lemon

BAGELS + LOX smoked salmon, red onion, tomato, capers, hard boiled eggs, chive cream cheese

CARVING STATION

APPLEWOOD SMOKED HAM **GF** pineapple chutney, honey mustard

PRIME RIB OF BEEF **GF** horseradish cream, au jus

HOT ITEMS

EGGS BENEDICT english muffin, canadian bacon, hollandaise

CHEESE RAVIOLI vodka sauce, parmesan

PENNE PRIMAVERA zucchini, broccoli, asparagus, pepper, grape tomatoes, peas, lemon garlic butter

FENNEL MAHI MAHI **GF** leek, tomato confit

PORCINI DUSTED CHICKEN SCALOPPINE **GF** artichoke hearts, tomato, roasted garlic au jus

GRILLED ASPARAGUS + CARROTS **GF**

MASHED POTATOES **GF**

OMELETTE STATION

CHEF PREPARED EGGS + OMELETTES bacon, sage breakfast sausage, home fries

KIDS CORNER

CHICKEN TENDERS + FRIES • MEATBALLS + MARINARA • PENNE + BUTTER • MAC + CHEESE

DESSERT

ITALIAN PASTRIES • FRUIT SALAD • CAKES • CHEESECAKE POPS
CHOCOLATE COVERED STRAWBERRIES • CHOCOLATE MOUSSE CUPS

Adults — \$80 per person • Ages 4 - 11 — \$35 per person • Under 3 — FREE {plus NJ state sales tax & administrative charge}

First Seating — 11:00am Second Seating — 1:30pm

Reservations are required, please call 877.326.8672. Space is limited.

